



Antlers Hilton
Colorado Springs

*Allow the Antlers Hilton to
Create Your Special Day!*



Antlers Hilton 2011 Wedding Menus

The customary 22% Service Charge and Applicable 7.4% city/state tax will be applied to the quoted charges.

Prices are subject to change.

** If menu selections are not made within 72 hours of event, it becomes Chef's Choice **



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Congratulations on your Engagement and upcoming Wedding!

Weddings are a time for love, a time for laughter, a time for celebration, sharing with family and friends, and memories that will last a lifetime. We invite you to share these memories with us. Our expert Catering Staff has everything you will need to make your wedding day Beautiful, Unique and Sophisticated.

Located by the magnificent Rocky Mountains and Pikes Peak, the Antlers offers spectacular scenery and amazing views. The incredible sophistication and chic atmosphere of this historic hotel called the Antlers Hilton, creates a beautiful backdrop for your most important day. In this posh resort community, it is also a great place for your family and friends to enjoy a weekend getaway. There are plenty of wonderful attractions and activities in the area to keep your guests entertained.

Our professional staff will handle every detail, so you can relax and enjoy YOUR day. Our skilled team takes pride in planning your wedding reception and always adds a personal touch.

Please find our menu selections enclosed. Remember, we are here to make this day unforgettable for you and your guests. If you have any special suggestions or requests, we will be delighted to customize any package for you.

Colleen Boland
Catering Sales Manager
719-955-6212

Dayna Kelsey
Wedding Planner/Catering Coordinator
719-955-6252

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**OUR WEDDING PACKAGES ARE INCLUSIVE OF
THE FOLLOWING AMENITIES:**

*Complimentary Guest Room
Provided for the Evening of the Wedding*

*Bottle of Champagne & Breakfast for Two
Breakfast available in your room or our restaurant, your choice!*

Champagne Toast

Complimentary Cake Cutting & Service

Complimentary Self Parking for the Night of the Wedding

Dance Floor

Upgraded Linens and Floral Arrangements are available by request (Please call for pricing)

*Please call our Catering Professionals to book your Special Event!
719- 955-6212*



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THE COCKTAIL RECEPTION

The Antlers Hilton Signature Cocktail Reception graciously provides a traditional (but by no means "ordinary") assortment of menu offerings including stationary and passed hors d'oeuvres before the introduction of the Wedding Party, a carving station, wedding cake embellishment and beverage. Guests are free to mingle and serve themselves.

STARTERS

(Please Select One)

- *A Colorful Array of Vegetables Including, Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots and Cucumbers, Served with Two Seasonal Dips*
- *A Selection of International & Domestic Cheeses, Served with Crackers, Baguettes, Grapes & Dried Fruit*
- *Imported Brie Baked until Golden Brown served with Fresh Baguettes, Mango Chutney & Maple Mustard*
- *Warm Spinach & Feta Dip Served with Crispy Pita Chips*
- *Fresh Fruit Display Sliced Fresh Fruit with a Minted Yogurt Dipping Sauce*

PASSED HORS D'OEUVRES

(Please Select Four)

- *Chicken Satay with Chopped Scallions*
- *Scallops and Bacon on a Black Pepper Bruschetta*
- *Antipasto Skewer*
- *Mini Twice Baked Lobster Potatoes*
- *Goat Cheese and Leek Stuffed Mushrooms*
- *Mini Crab Cakes with Sweet and Spicy Honey Mustard Sauce*
- *Poached Shrimp with a French Cocktail Sauce*
- *Spinach & Feta Triangles*
- *Crispy Asparagus and Asiago*
- *Spicy Shrimp Turnovers*
- *Pork and Mushroom Potstickers*
- *Wild Mushroom Vol-au-vent*
- *Smoked Salmon Salad in a cucumber cup topped with Crispy Capers*
- *Fig & Mascarpone in Phyllo*
- *Crispy Parmesan Artichoke Hearts*
- *Smoked Chicken Quesadilla*
- *Beef & Vegetable Skewer*
- *Mini Beef Wellington*

ALFRESCO

(Please Select One Alfresco Station)

~PROVENCE~

Poached Atlantic salmon, White Bean Salad, Roasted Vegetables, Marinated Artichokes & Roasted Peppers

~MEDITERRANEAN~

Roasted Lamb & Feta Salad, Hummus, Baba Ganouj, Tabbouleh & Toasted Pita

~ANTIPASTI~

Sliced Italian Meats, Imported Cheeses, Olives & Tomato & Mozzarella Salad

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THE COCKTAIL RECEPTION CONTINUED...

CHEF ATTENDED STATIONS

(Please Select One Chef Attended Station)

~PASTA AL DENTE STATION~

(Please Select Two items for Station)

- ☞ Rigatoni al Forno, Baked Rigatoni with sweet Italian sausage, Roasted Tomato sauce and Fresh Mozzarella
- ☞ Herb Roasted Chicken and Orecchiette Pasta with Tuscan white Beans, Broccoli Rabe and Parmesan
- ☞ Penne Pasta with Basil Pesto & Roasted Vegetables
 - ☞ Cheese Ravioli in a Basil Tomato Sauce
 - ☞ Linguine Pasta with Braised Red Clam Sauce
- ☞ Pasta Station Served with Herbed Focaccia & Caesar Salad

~FROM THE EAST STATION~

(Please Select Two items for Station)

- ☞ Shrimp Lo Mein
 - ☞ Stir Fried Sesame Chicken with Baby Bok Choy & Steamed Rice
 - ☞ Beef & Broccoli in a Garlic Soy Sauce & Steamed Rice
 - ☞ Marinated Tofu with Fresh Vegetable Stir Fry
 - ☞ Roast Pork Fried Rice
- From the East Station Served with Crispy Wontons & Chilled Noodle Salad

CARVING STATION

(Please Select One Meats)

- ☞ Herb Roasted Top Round of Beef with Port Wine Reduction, Crusty Baguettes
 - ☞ Local Farm Raised Turkey Breast with Cranberry Chutney
- ☞ Garlic and Herb Crusted Pork Loin Rosemary Infused Honey, Potato Rolls
 - ☞ Steamship Baron of Beef

Served with Chef's Selection of Starch & Seasonal Vegetable

\$55 Per Person



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THE PIKES PEAK PACKAGE

STARTER

(Please Select One)

The Cheese Shop

A Selection of International and Domestic Cheeses, Served with Crackers, Baguettes, Seasonal Melons, Grapes and Dried Fruit

Fresh from the Garden

A Colorful Array of Vegetables Including: Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots and Cucumbers, Served with Two Seasonal Dips

PASSED HORS D' OEUUVRES

(Please Select Four)

- *Curried Chicken Satay with peanut dipping sauce*
- *Scallops and Bacon on a Black Pepper Bruschetta*
- *Antipasto Skewer*
- *Goat Cheese and Leek Stuffed Mushrooms*
- *Mini Crab Cakes with Sweet & Spicy Honey Mustard*
- *Poached Shrimp with a French Cocktail Sauce*
- *Spinach & Feta Triangles*
- *Smoked Chicken Quesadilla*
- *Beef & Vegetable Skewer*
- *Mini Lobster Wellington*
- *Pork and Mushroom Potstickers*
- *Smoked Salmon Salad with Crispy Capers*
- *Crispy Parmesan Artichoke Hearts*
- *Thai Chicken & Cashew Spring Rolls*

APPETIZERS

(Please Select One)

- ☞ *Gathered Field Greens with Seasonal Vinaigrette and Accompaniments*
- ☞ *Baby Spinach Salad- Dried Cranberries, Sliced Mushrooms, Shaved Red Onions & Honey Balsamic Vinaigrette*
- ☞ *Wild Mushroom Bisque topped with Herbed Focaccia Croutons*
- ☞ *Potato, Vermont Cheddar & Ale Bisque topped with Clove Scented Walnuts*
- ☞ *All Appetizers Served with Freshly Baked Dinner Rolls & Creamery Whipped Butter*

ENTREES

(Please Select One)

- ☞ *Herb Crusted Atlantic Salmon topped with Tomato Basil Sauce*
- ☞ *Slow Roasted Dijon Crusted Pork Loin Apricot Chutney*
- ☞ *Pan Roasted Statler Chicken Breast topped with Dark Chicken Jus*
- ☞ *Chicken - Stuffed with Herbed Ricotta, Spinach & Fire Roasted Peppers*
- ☞ *Individual Portobello & Spinach Lasagna- Layered with Fresh Pasta, Ricotta Cheese & Fresh Tomato*
- ☞ *Herb Roasted Sirloin Steak Roasted Tomato Demi Glace-\$4 additional*

~All Entree's Served with Chef's Selection of Starch and Seasonal Vegetable~

\$47 Per Person

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THE ROMANCE BUFFET PACKAGE

STARTERS

The Cheese Shop

A Selection of International and Domestic Cheeses, Served with Crackers, Baguettes, Seasonal Melons, Grapes and Dried Fruit

Fresh from the Garden

A Colorful Array of Vegetables Including: Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots and Cucumbers, Served with Two Seasonal Dips

PASSED HORS D' OEUUVRES

(Please Select Four)

- *Curried Chicken Satay with peanut dipping sauce*
- *Scallops and Bacon on a Black Pepper Bruschetta*
- *Antipasto Skewer*
- *Goat Cheese and Leek Stuffed Mushrooms*
- *Mini Crab Cakes with Sweet & Spicy Honey Mustard*
- *Poached Shrimp with a French Cocktail Sauce*
- *Spinach & Feta Triangles*
- *Smoked Chicken Quesadilla*
- *Beef & Vegetable Skewer*
- *Mini Lobster Wellington*
- *Pork and Mushroom Potstickers*
- *Smoked Salmon Salad with Crispy Capers*
- *Crispy Parmesan Artichoke Hearts*
- *Thai Chicken & Cashew Spring Rolls*

BUFFET DINNER

(Please Select One)

- ☞ *Gathered Field Greens with Seasonal Vinaigrette and Accompaniments
Shaved Red Onions & Honey Balsamic Vinaigrette*
- ☞ *Classic Caesar Salad with Focaccia Croutons and Grated Parmesan*
- ☞ *Italian Wedding Soup*
- ☞ *Potato, Vermont Cheddar & Ale Bisque topped with Clove Scented Walnuts*

~All appetizers served with Freshly Baked Dinner Rolls with Creamery Whipped Butter~

ENTREES

All Entrées accompanied by Selection of Two Starch Items & a Seasonal Vegetable

(Please Select Two)

- ☞ *Garlic and Herb Marinated Sirloin*
- ☞ *Sautéed Chicken Breast with Wild Mushroom Marsala*
- ☞ *Sauteed Chicken Scaloppini*
- ☞ *Grilled Salmon with a Tomato Basil Sauce*
- ☞ *Rosemary Roast Statler Chicken Breast Topped With an Herb Chicken Jus*
- ☞ *Roasted Vegetable Moussaka*
- ☞ *Roasted Mustard Glazed Pork Loin*
- ☞ *Sauteed Chicken Scaloppini*

\$51 Per Person

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THE "ANTLER'S" PACKAGE

The "Antler's" Package offers the full complement of all the packages plus a constellation of "extras". This package means one-stop shopping for all the amenities and is our most complete and luxurious offering.

It features a one hour open bar with beer, wine, soda and Antler's Signature Cocktails, a wedding cake, personal butler for the wedding party, votive candles, complimentary champagne for the Wedding Party during the photo session and reception, chair covers, an amenity tray for the ladies room, and, your personal Wedding Consultant.

STATIONARY HORS D'OEUVRES

(Please Select Two)

~FROM THE SEA~

Ducktrap Smoked Salmon with the Traditional Accompaniments, Prince Edward Island Mussels Steamed in Garlic and Chili Flakes, Roasted Baby Shrimp and Corn Salad, Thai Squid Salad

~FRESH FROM THE GARDEN~

A Colorful Array of Vegetables Including: Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots and Cucumbers, Served with Two Seasonal Dips

~DOMESTIC CHEESE TABLE~

Savory Sweet Onion Cheesecake with a Walnut Crust, Brie en Croute with Chutney, Maytag Blue Cheese, Vermont Cheddar and Goat Cheese, Seasonal Fruits, Crusty Baguettes, Crackers, Maple Mustard and Praline Nuts

~EUROPEAN CHEESE TABLE~

An Assortment of English, French and Italian Cheeses Served with Regional Garnishes, Crusty Baguettes, Crackers, Rosemary Focaccia, Fresh and Dried Fruits

~TAPAS~

Chick Pea Salad, Marinated Olives, Carrot and Feta Salad, Hummus, Eggplant Caviar and Roasted Mushrooms, Served with Crispy Pita Chips and Fresh Baked Breads

PASSED HORS D'OEUVRES

(Please Select Four)

- *Curried Chicken Satay with peanut dipping sauce*
- *Scallops and Bacon on a Black Pepper Bruschetta*
- *Antipasto Skewer*
- *Goat Cheese and Leek Stuffed Mushrooms*
- *Mini Crab Cakes with Sweet & Spicy Honey Mustard*
- *Poached Shrimp with a French Cocktail Sauce*
- *Spinach & Feta Triangles*
- *Smoked Chicken Quesadilla*
- *Beef & Vegetable Skewer*
- *Mini Lobster Wellington*
- *Pork and Mushroom Potstickers*
- *Smoked Salmon Salad with Crispy Capers*
- *Crispy Parmesan Artichoke Hearts*
- *Thai Chicken & Cashew Spring Rolls*

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THE ANTLERS PACKAGE CONTINUED...

~Chefs Selected Amuse Bouche~

APPETIZER

(Please Select One)

*Hearts of Romaine Caesar
With Focaccia Croutons and Shaved Grana Cheese
Arugula Salad with Prosciutto di Parma
Toasted Pine Nuts, Grated Parmesan Reggiano and Lemon Vinaigrette
Baby Spinach Salad,
Shaved Red Onions, Toasted Pecans, Maytag Blue Cheese and Grapefruit Vinaigrette
Italian Wedding Soup
Lobster Bisque
Antipasti of Grilled Vegetables, Cured Italian Meats & Cheeses
Lobster Agnolotti in a Sherry Cream Sauce with Toasted Pistachios*

INTERMEZZO

Seasonal Selection of Sorbet Garnished with Fresh Mint

ENTREES

All Entrées accompanied by Chefs Selection of Starch & Seasonal Vegetable

(Please Select Two)

- | | |
|--|---|
| ☞ <i>Atlantic Salmon with a Green Olive Tapenade ~</i> | ☞ <i>Prime Black Angus Sirloin Steak Slow Roasted with a Port Wine Reduction ~</i> |
| ☞ <i>Roasted Georges Bank Swordfish served with Lemon Caper Butter ~</i> | ☞ <i>Roasted Statler Chicken Breast Crusted with Fresh Garden Herbs & Topped with a Lobster and Chive Sauce ~</i> |
| ☞ <i>Pan Roasted Pork Tenderloin with Roasted Porcini Demi Glace ~</i> | ☞ <i>Roasted Rack of Lamb with a Mint Infused Demi Glace ~</i> |
| ☞ <i>Center Cut Filet of Beef Topped with a Foie Gras Sauce ~</i> | |
| ☞ <i>Pan Seared Diver Scallops Topped with Tomato & Parsley Brown Butter ~</i> | |

\$115 Per Person

COMBINATION ENTREES UPGRADES

(Please select one Entrée Below)

*Petite Filet of Beef and Atlantic Salmon Fillet ~ **\$120 Per Person***

*Petite Filet of Beef and Native Lobster Tail ~ **\$125 Per Person***

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Creative Offerings to Enhance Your Hors D' oeuvres Presentation Prior to or Following Dinner Service (Offered as accompaniment to Dinner only)

~ASSORTED RAW BAR~

To Include East Coast Oysters and Littleneck Clams on the Half Shell, Prince Edward Island Mussels Steamed in Garlic and Vermouth, Chilled Seafood 'Martinis' and Jumbo Shrimp Cocktail with Horseradish Dipping Sauce - **\$12 Per Person**

~A TASTE OF SPAIN~

Traditional Paella with Clams, Mussels, Shrimp, Chicken and Chorizo over Saffron Rice ~ **\$9 Per Person**

~THAI CURRY SHRIMP~

Sweet Baby Shrimp with Bamboo Shoots, Scallions, Snow Peas and Mushrooms With Rice Noodles and Spicy Red Curry Sauce ~ **\$9 Per Person**

~BAY SCALLOP SAUTÉ~

Fresh Scallops Sautéed with Garlic, Tomatoes, White Wine, Lemon, Butter Basil & Parsley Presented in Tiny Phyllo Cups ~ **\$8 Per Person**

DESSERT EMBELLISHMENTS

Chocolate Coins Personalized with Bride and Groom's Initials ~ **\$3 per piece**

Dessert Bar to include an array of mini desserts ~ **\$5 per guest**

Chocolate Dipped Strawberries Presented at Each Guest Table ~ **\$1.75 per guest**

Viennese Pastry Station ~ **\$10.50 per guest**

European Chocolate Fountain ~ **\$10.50 per guest**

~LATE NIGHT SNACKS~

Pulled Pork Sliders

Mini Hamburgers with accompaniments

Chicken Fingers

Fried Mozzarella Sticks

Chicken Quesadillas

\$32.00 Per Dozen

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Hosted Bar

Call Brands	\$6.00 per drink
Premium Brands	\$6.50 per drink
Domestic Beer	\$4.25 per drink
Imported Beer	\$5.00 per drink
House Wine	\$6.00 per drink
Cordials	\$6.00 and up
Soft Drinks	\$2.95 per drink

Package Bars by the Hour (per person)

Premium Brands		Call Brands	
One Hour	\$26.00	One Hour	\$21.00
Two Hours	\$31.00	Two Hours	\$25.00
Three Hours	\$36.00	Three Hours	\$29.00
Four Hours	\$41.00	Four Hours	\$33.00
Five Hours	\$46.00	Five Hours	\$37.00

Beer and Wine		Soft Drinks	
One Hour	\$12.00	One Hour	\$3.00
Two Hours	\$16.00	Two Hours	\$5.00
Three Hours	\$19.00	Three Hours	\$7.00
Four Hours	\$22.00	Four Hours	\$10.00
Five Hours	\$25.00	Five Hours	\$12.00

Ultimate Martini's ~ \$7.95

Champagne Toast	Keg of Domestic Beer	Keg of Imported Beer	Judge Baldwin's
\$3.95 per person	\$375.00 per keg	\$400.00 per keg	Handcrafted Keg of Beer
			\$300.00 per keg

A \$50 Bartender Fee Per Bar Will Be Assessed Should the Bar Revenue Be Less Than \$300 Per Bar

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WEDDING CAKES

We will set up a private meeting between you and our pastry chef to develop a custom wedding cake designed just for you. From the traditional to the modern, from basic to unique we can provide the cake of your dreams. Cake tastings are available. Grooms cakes also available.

~AVAILABLE CAKE FLAVORS~

Chocolate or Yellow Sponge

Vanilla Sponge

Carrot Cake

Poppyseed

Lemon

Raspberry/Strawberry

Coconut Cream

~FILLINGS~

Vanilla or Lemon Custard

Raspberry Marmalade

Cheesecake

Chocolate Ganache

Crème Brulee

White, Milk, and Dark Chocolate Mousse

Strawberry, Mango or Raspberry Mousse

Caramel Mousse

Mocha Ganache

Assorted flavored Buttercreams

~FROSTINGS~

Swiss, Italian and American Buttercreams

Poured ganache, rolled fondant, chocolate, almond and vanilla





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Here is a diagram of how your room could look for the reception.

